

We claim:

1                    1.    A method of flavoring sake with fresh produce  
2   comprising the steps of:  
3                    contacting a quantity of sake with a quantity of finely divided  
4                    fresh produce to form a produce sake mixture;  
5                    aging the produce sake mixture at a reduced temperature for a  
6                    predetermined time;  
7                    separating the aged produce sake mixture into a raw flavored  
8                    sake and insoluble material;  
9                    subjecting the raw flavored sake to a rapid Pasteurization  
10                    process to produce Pasteurized flavored sake;  
11                    adding a preservative to produce fully stabilized flavored sake.

1                    2.    The method according to Claim 1, wherein the reduced  
2   temperature is between 33° F and 50° F.

1                    3.    The method according to Claim 1, wherein the rapid  
2   Pasteurization process is selected from the group consisting of flash  
3   Pasteurization and tunnel Pasteurization.

1                    4.    The method according to Claim 1, wherein the produce is  
2   selected from the group consisting of fruit, vegetables, herbs and spices.

1                   5.    The method according to Claim 1, wherein the  
2    preservative is selected from the group consisting of sulfur dioxide, sodium  
3    sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium  
4    benzoate and sodium benzoate.

1                   6.    The method according to Claim 5, wherein the  
2    preservative further includes a material selected from the group consisting of  
3    ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,  
4    malic acid and malic acid derivatives.

1                   7.    1. A method of flavoring sake with whole produce  
2    concentrate comprising the steps of:  
3                    contacting a quantity of sake with a quantity of whole produce  
4                    concentrate;  
5                    blending the whole produce concentrate and the sake to form a  
6                    produce sake mixture;  
7                    subjecting the produce sake mixture to a rapid Pasteurization  
8                    process to produce Pasteurized flavored sake; and  
9                    adding a preservative to the Pasteurized flavored sake to  
10                   produce fully stabilized flavored sake.

1                   8.     The method according to Claim 7, wherein at least one of  
2     the steps of contacting and blending is carried out at a reduced temperature.

3                   9.     The method according to Claim 8, wherein the reduced  
4     temperature is between 33° F and 50° F.

1                   10.    The method of Claim 7 further comprising the step of  
2     separating insoluble material from the produce sake mixture prior to the step  
3     of subjecting to a rapid Pasteurization process.

1                   11.    The method according to Claim 10, wherein at least one  
2     of the steps is carried out at a reduced temperature.

1                   12.    The method according to Claim 11, wherein the reduced  
2     temperature is between 33° F and 50° F.

1                   13.    The method according to Claim 7, wherein the produce  
2     concentrate is selected from the group consisting of fruit concentrate,  
3     vegetable concentrate, herb concentrate and spice concentrate.

1                   14. The method according to Claim 7, wherein the  
2 preservative is selected from the group consisting of sulfur dioxide, sodium  
3 sulfite, potassium sulfite, potassium sorbate, sodium sorbate, potassium  
4 benzoate and sodium benzoate.

1                   15. The method according to Claim 14, wherein the  
2 preservative further includes a material selected from the group consisting of  
3 ascorbic acid, ascorbic acid derivatives, citric acid, citric acid derivatives,  
4 malic acid and malic acid derivatives.

1                   16. The method according to Claim 7, wherein the rapid  
2 Pasteurization process is selected from the group consisting of flash  
3 Pasteurization and tunnel Pasteurization.